



CÔTES DE PROVENCE ROSÉ

Provence, France

Maison Étoilée



Method & Production

Predominantly made from Grenache and Cinsault, but also includes small amounts of Syrah, Tibouren, Mourvèdre, Cabernet Sauvignon, Rolle and Carignan too. After harvesting, the grapes go through a short period of cold maceration, a method of extracting subtle colour and flavour components from the grape skins. After pressing, the must is put into stainless steel tanks where it is fermented. The wine stays in the tank after fermentation to mature on the lees, until its ready to bottle and release.

Tasting Notes

A beautiful, pale, salmon color. The nose is very appealing and concentrated with notes of small red fruits and orange blossom. The palate is fruit driven with strawberry and grapefruit dominating and more floral notes in the background. Refreshing and smooth, with great length.

Food Matching

It makes for the perfect summers evening aperitif or pairs wonderfully with shellfish such as langoustine and clams, light pasta dishes, soft cheeses, and spring vegetables.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Rosé Wine										
ME0123	Côtes de Provence Rosé	Rolle Cabernet Sauvignon Mourvedre Syrah Cinsault Grenache	2023	13.5%	Cork	6x0.75lt	No	No	Yes	No